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# HUNGARIAN SPECIALITIES COOKERY BOOK



BY  
**NELLY DE SACELLARY**  
AND  
**HELEN FODOR**



**R. GERGELY BUDAPEST HUNGARY**  
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*We dedicate this book to the first Lady of our country,  
Madame Nicholas Horthy de Nagybánya.*

*The Authors.*



# HUNGARIAN SPECIALITIES COOKERY BOOK

BY  
*NELLY DE SACELLÁRY*  
AND  
*HELEN FODOR*

Illustrated by **KELÉNYI (KOZALIK) ILONA**  
Printed by **D. LÖBL & SON, BUDAPEST**



# F O R E W O R D.

*This book would not have come into existence had it not been inspired by the interest of our foreign visitors, which caused us to realize the need of dealing more widely with this subject matter.*

*The Hungarian kitchen, the Hungarian folklore plays a very important role in the conquest that foreign tourist traffic has achieved in Hungary, especially during the past few years.*

*That natural reserve with which all our foreign visitors regard our „strange” flavours, soon thaws into a definite liking for our dishes, and now they even desire the savour which is lacking in the western-style kitchen. These flavours and savours we serve in rich varieties.*

*With this little book we wish to serve one purpose: to bring Hungary nearer to your hearts in giving you a glimpse into Hungarian life and in making you acquainted with our country. If this can be accomplished we are certain that you will become our friends. And we Hungarians have a great need of your friendship — so in order to achieve our goal we resort to the old Hungarian proverb: the way to the heart is through the stomach! We too have chosen this way, and in this manner our book intends to reach your hearts.*

*Now we turn to our readers with one request — have confidence in us, rather our recipes. We realize that foreigners are a little afraid of the highly seasoned Hungarian dishes which they are not accustomed to, but this very fact has led us to compile the cookery book with utmost care in the selection of the recipes, so that we can recommend them to you with a clear conscience, not only from the standpoint of deliciousness but also from that of dietetics.*

*Please accept this little book with as much love as we welcome you to our poor, mutilated land Hungary.*

*We wish you a good appetite and most pleasant entertainment.*

*The authors.*

# HUNGARIAN DISHES



# THICKENING

(*Rántás.*)

First we would like to say a few words about our soups and vegetables. To foreigners it is strange that we eat much thicker soups and vegetables than the people of other countries. The reason is that we prepare a thickening for all our soups and vegetable dishes. „Rántás” is the special Hungarian thickening and whereas in other countries foods are prepared with either butter or a little flour, in our country this thickening is used always. Especially in the country it is inconceivable to prepare a soup or a vegetable without thickening. Its purpose is to thicken and flavour the food. Not all, but most vegetables and soups are prepared in this way. In our recipes it is indicated whether a dish is prepared with or without „rántás”. It is prepared in the following way: Put some flour in hot lard, add finely chopped onions and fry until ingredients turn a rosy color; add paprika and dilute with soup or cold water. Now add to the soup or vegetable being prepared.

We wish to explain also the difference between the „paprikás” and stew (pörkölt). By stew we mean those dishes which consist of lard, onions, paprika and meat in a thick gravy. „Paprikás” is prepared in the same way but sour cream is always added. Pörkölt and Gulyás are prepared like our stew but it is more succulent and potatoes and noodles are cooked also in it, but always without sour cream.

# SOUPS

## CHICKEN SOUP WITH COOKED BEEF.

*(Tyúk leves bennefőtt marhahússal.)*

Our recipe will serve six people, but one can imagine that at a Hungarian village wedding, where 100 or 200 people are invited, what great quantities of ingredients are used to prepare this soup, which is just the first course of the holiday banquet. Chicken soup is an infallible dish at wedding festivals or at the Easter Sunday dinner.

2 lbs beef	½ lb. beef bone
1 small chicken	2 carrots
1 cellery	2 parsley roots
1 large potato	1 kohlrabi
1 small head kale	1 onion
1 green pepper	1 tomato
paprika, salt.	5 pepper seeds

Place beef and meat in a pot with beef bones and add enough cold water to cover meat. Cook for an hour and then add all the vegetables and seasoning. Continue cooking slowly, under boiling point for three hours more. Now strain soup, free from vegetables and meat into another pot and cook dumplings or noodles in it. Serve the meat separately with potatoes, or — as many country people do, — serve the meat and cooked vegetables on a separate dish at the same time as the soup is served. The beef however, must never be served, as it is only used to give the soup a good flavour.



## „GULYÁS” SOUP.

(*Gulyás leves.*)

The Gulyás is a near relative of the stews and differs only in that the Gulyás consists of more liquid, the meat is chopped into smaller pieces, and is served not on a meat platter, but in a soup bowl with potatoes and gnocchi cooked in it.

Preparation is as follows:

2 lbs. beef	2 tablespoonsful lard
2 onions	1 green pepper
1—2 teaspoonsful paprika	1 lb. potatoes
gnocchi	

Cut beef into small pieces. Fry onions in lard and add meat, green pepper, paprika. Stew until meat begins to soften. Dilute with as much water as is necessary for the soup, salt and cook small potato squares and gnocchi in it.

## POTATO SOUP WITH SOUR CREAM.

(*Krumplileves tejfellel.*)

1 lb. potatoes	1 tablespoonful flour
1 tablespoonful lard	1 onion
1 tablespoonful paprika	2 tablespoonsful sour cream

Clean and cut potatoes into squares and cook in salt water till half done. Prepare a thickening from lard, flour, onions chopped fine and when it becomes red, add paprika and dilute with a little water. Stir in with the potatoes and cook till potatoes become soft. Just before serving add sour cream. In season cook a green pepper and half a tomato in the soup to give it a delicious taste.

## CABBAGE (CAROUSER) SOUP.

*(Káposztás korhelyleves.)*

1 lb. sourkraut	3 tablespoonsful lard
2 pints caggabe juice	3 tablespoonsful flour
sliced smoked sausage	2 teaspoonsful paprika
2 onions.	3 tablespoonsful sour cream
½ pint water	

Mix sourkraut, cabbage juice, sausage, water, salt and cook for an hour and a half. When sausage is tender, mix with it a sauce consisting of onions chopped fine, lard, flour, paprika. Add sour cream and allow soup to boil. Serve hot.

## CREAMED BEAN SOUP.

*(Tejfeles bableves.)*

1 lb. beans	2 tablespoonsful lard
2 carrots	2 tablespoonsful flour
1 parsley root	some paprika
3 tablespoonsful sour cream	noodles
2 small onions	

Cook beans in a quart of water together with carrots and parsley root. When beans are soft, add a thickening prepared the following way: heat lard, add flour and chopped onions; when turning red add cold water and mix in with the beans. Add paprika, noodles and before serving the sour cream; heat a little longer and serve. It is even more tasteful and delicious, if smoked sausage cut into rings is cooked with the beans.



## LENT SPAWN SOUP.

(*Böjti halikra leves.*)

Spawn	thickening
sliced carrots	1—2 egg yolks
Bay leaf	sour cream
vinegar or lemon juice	roasted bread crumbs.
onion	

Cook fish together with sliced carrots and bay leaf, in as much salt water as will cover the fish.

From a little lard prepare a thin white sauce; dilute with the soup. In the soup bowl mix sour cream well with one or two yolks of eggs adding a little vinegar or lemon juice to it. Pour soup on this mixture. Serve with rolls cut into small squares, roasted red.

## SOUR PIG SOUP.

(*Savanyú malacleves.*)

Wash and cut up the nails, feet, liver and lungs of six-eight week pigs. Prepare thickening from one tablespoonful lard, 2 spoonsful flour and a large onion chopped fine, little paprika and water.

Place meat in thickening together with a little bay leaf and cook till soft. Before serving, add salt and vinegar or lemon juice according to taste, 3 tablespoonsful sour cream and serve hot.

## COUNTRY HAM SOUP.

(*Falusi sonkaléleves.*)

thickening	water in which ham has been
2—3 tablespoonsful sour cream	cooked

Usually the water in which ham has cooked is set aside and used either for vegetables or soup. Take as much liquid as is needed for the soup and add a little thickening in which there is no onion. Add sour cream and boil. It is not necessary to salt the soup as the ham liquid is usually sufficiently salty. Serve with roasted roll squares.

### SOUR EGG SOUP.

*(Savanyú tojásleves.)*

Prepare abundant, light thickening adding as much water or sour cream to it as is necessary for the soup. Season with little vinegar, bay leaf, salt and grated lemon rind. Before serving, carefully break two eggs per person into the soup in such a way that the yolk and whites stay together; cook hard. Add sour cream according to taste.

### COUNTRY „LEBBENCs” SOUP.

*(Falusi lebbencsleves.)*

¼ lb. fresh smoked bacon	2 teaspoonsful szegedi paprika
handful of lebbencs	2 pints water.

Cut bacon into squares and fry till red. Remove bacon from fat and put a handful of lebbencs in fat. Fry till red. Add paprika, salt and water. Cook till soft. Add bacon and serve hot.

Preparation of „Lebbencs”.

From  $\frac{1}{2}$  pint of flour, 3 whole eggs and a small amount of water roll a hard cake. Allow to stand and then roll out thin, cut in squares. Dry on sieve.

### FINE NOODLES FOR MEAT SOUP.

*(Finom metélt húslevesbe.)*

Place flour in center of rolling board. Make small hole in center of flour and break an egg into it; add a little salt and mix well with a knife. Knead with hands, till forms a smooth mass. Divide in two parts forming little loaves and let it rest under cover for 15 minutes. Now roll out one after the other, — using as little flour as possible — into transparent thinness. Place on a white cloth and let dry. After an hour cut into  $1\frac{1}{2}$  inch strips, place three, four on top of each other and cut either into hair-width thinness or into small squares. Place on sieve where it is to dry completely. Use half of it in soup and put the other half away in a tightly closed bottle.

### HAM DUMPLINGS FOR SOUP.

*(Sonkás gombóc levesbe.)*

$\frac{1}{8}$  lb. lard  
2 eggs yokes  
1 whole egg

$\frac{1}{8}$  lb. chopped ham  
roll crumbs

Mix together lard, yolks of eggs and egg; now add ham and as much bread crumbs as for liver dumplings. Form into little balls and cook in soup.

# FISH

## MUSHROOMED PERCH-PIKE OF THE BALATON.

(*Gombás balatoni fogas.*)

8 perch-pikes ( $\frac{1}{4}$ lb. each)	2 yolks of eggs
$\frac{1}{4}$ lb. mushrooms	grated cheese
2 ounces butter	parsley
$2\frac{1}{2}$ ounce flour	seasoning
1 ounce white wine	lemon juice.

Wash and clean fish and let it stand. Wash and clean mushrooms, cut into fine slices and fry in butter with a little pepper, and finely chopped parsley. Place fish on fireproof dish, pour mushrooms over it, place in hot oven and bake under slow fire. While baking, prepare a sauce by mixing and cooking together butter, flour and wine, add lemon juice, yolks of eggs and a little water. Pour sauce over fish, sprinkle with grated cheese and place small pieces of butter on it. Put back into the oven for three or four minutes and serve hot.

## FISH SZEGED STYLE.

(*Szegedi halászlé.*)

The greater variety of fish used, the better. Wash carp, perch-pike, sturgeon, sheat-fish; clean and cut into large pieces: salt each piece separately. (Let it stand for an hour.) Chop fine 6 or 7 onions. Place fish in cooking pot, alternately one row of fish and one row of onions. Add three teaspoonsful paprika and as much water as will cover fish an inch. Cook slowly for two hours. Do not stir — only shake the pot.

## FRIED SHEAT-FISH.

(*Ránioit harcsa.*)

1 large sheat-fish  
flour

eggs  
bread crumbs



Clean and slice fish into slices one inch thick; salt and allow to stand for an hour. Dip in flour, eggs and bread crumbs and fry in hot lard to a nice yellow colour. Fried carp prepared in this way is also delicious but it is a little bony.

## PAPRIKA CARP.

(*Rácponty.*)

¼ lb. butter  
6 potatoes  
Szegedi paprika  
2 onions

4 lb. carps  
salt  
4 tablespoonsful sour cream.

Place in a fire – proof dish ¼ lb. sliced butter, potatoes cooked and cut into rings, onions chopped in rings and the



carp which has been cleaned and salted inside and outside. Pierce either side of the carp in four places with a sharp knife and stuff fissures with pieces of butter. Add the milk of the carp and sprinkle with paprika. Pour sour cream over the whole and bake in oven sprinkling with butter and gravy. Serve in the dish it has been prepared. Requires an hour to prepare.

## CREAMED PERCH-PIKE WITH BACON LARDING.

*(Szalonnával spékelt tejfeles fogas.)*

Mix butter, sour cream, finely chopped onions and a few drops of lemon juice together. With this mixture smear well a cleaned, and bacon-larded perch-pike. Place in hot oven in a fire-proof dish, and bake till half-done. Then add sour cream and continue to bake till well done. Serve in the fire-proof dish, with buttered potatoes and lemon slices.

## ENTRÊES.

### CRAY-FISH STEW.

*(Rák pörkölt.)*

20 cray-fish  
1 onion  
parsley

pinch of paprika  
1 green pepper

Scrub cray-fish well with a small brush; clean, wash and cook in salt water with parsley and fry till red. Grate onion, add paprika, green pepper sliced in rings, little flour and

crab juice. After one boiling add cray-fish meat that has been removed from shell; salt according to taste and steam for 5 or 6 minutes. Serve with rice.

## PREPARATION OF GOOSE LIVER.

*(Libamáj készítése.)*

liver	little salt
½ onion	¼ lb. goose fat
½ clove garlic	paprika.

Wash liver in abundant water. Cut heart in half, wash out blood carefully so as not to sever from the liver. If gall is still attached to it cut around it and remove. Place liver in sufficiently large pan, add ½ onion and little salt. Melt goose or pork lard and when hot, pour on liver. Cook in oven slowly for a half hour.. When ready place on a plate, strain lard and pour on liver, adding a little paprika to it. It will keep for days. The lard can be used separately too, greasing bread, served with tea.

## COUNTRY MEAT JELLY.

*(Malac kocsonya.)*

1 onion	salt
6 cloves of garlic	4 quarts of water
15 black pepper seeds	paprika

2½ lbs. meat jelly, pig skin, head, hoof, nails, tail.

Cook meat, onion, garlic and seasoning in water until meat becomes entirely soft — this requires about three hours. Now divide and place into deep soup plates and when set sprinkle with paprika.

## STUFFED GREEN PEPPER.

(*Töltött paprika.*)

12 green peppers	salt
1 lb. ground pork meat	1 lb. fresh tomatoes
¼ lb. rice	2 tablespoonsful lard
1 onion	2 tablespoonsful flour
3—4 sugar cubes	parsley
2 eggs	

Wash peppers, remove stem and seeds. Mix meat with rice, eggs, little salt and stuff peppers with this mixture. Cook tomatoes with a little parsley and an onion in a little water. When cooked, strain tomatoes and place the green peppers in the tomato sauce. After an hour's cooking prepare a thickening from the lard, flour, sugar and little water. Add to the tomato sauce and slowly cook peppers for two more hours. If one wishes a thicker sauce the thickening must be increased, if a more liquid sauce is desired add more water. Sour cream may be added before serving.

## POTATO LAYER.

(*Rakott burgonya.*)

15 potatoes	5 tablespoonsful sour cream
6 eggs	roll crumbs
½ lb. raw smoked sausage or cooked ham	2 teaspoonsful butter

Cook potatoes in hot water with skin on. In another pan cook hard boiled eggs. When ready, peel both and slice in rings. Slice sausage or cooked ham in another dish. Put butter and 2 tablespoonsful of sour cream in fire-proof dish; place one row of sliced potatoes in it; then a row of sliced eggs, a row of sausage or ham and sprinkle



with 2 tablespoonsful of sour cream, add one teaspoonful of butter, salt, and add another layer of potatoes proceeding as before, until ingredients are all used. Finish with a layer of potatoes on top. Sprinkle with 3 tablespoonsful of sour cream, and sifted roll crumbs. Cook for  $\frac{3}{4}$  of an hour. Serve in fire-proof dish. In many places this dish is served as an entrée but at large country dinners it is served with the meat and vegetables.

## HUNGARIAN PEASANT'S SUMMER DINNER.

*(Lecsó.)*

2 onions	1 teaspoonful paprika
$\frac{1}{4}$ lb. lard	2 lbs. sliced green pepper
1 lb. sliced tomatoes	$\frac{1}{2}$ lb. sausage sliced in rings.
5 eggs	

Chop onions fine and fry in lard; add paprika salt, sliced green peppers and tomatoes together with sausage. Cook under cover till soft. Before serving break five or six eggs on it, stir and allow to cook five or six minutes. Serve hot.

## MEAT DISHES.

### STUFFED ROASTED CHICKEN.

*(Töltött sült csirke.)*

Raise the skin on the breast of the chicken and stuff with the following filling: a roll soaked in milk, the yolk of an egg, a tablespoonfull of butter, little salt and pepper, the strained liver of the chicken and of little finely chopped stew-

ed mushrooms and parsley. Mix all this together well, and stuff the chicken. Place on roasting pan, pour lard over it and roast to a good red colour. Serve with rice, potatoes and salad.

## FRIED CHICKEN.

(*Rántott csirke.*)

Young fried chicken is a so called sign of spring in Hungary. It can be had throughout the year but according to gourmets, really delicious fried chicken can be eaten only in the early spring. Tourists often go on long trips in the spring to the summer garden-restaurants where it is known that spring fried chicken is served. Its preparation is really simple but for salting and frying great practice is necessary, because in this lies the secret of preparing excellent fried chicken. Buy a live chicken and kill two hours before preparing it. Clean and wash well, chop in eight pieces because this way it can fry through well and this is important. Salt and place in a sieve to dry. Prepare sifted roll crumbs. Turn chicken first in flour, then, in eggs and at last in fine bread crumbs. Fry immediately in abundant clean, hot lard, first on one side under cover and then on the other side removing the cover. If possible serve at once with green lettuce.

## NEW YEAR SUCKING PIG.

(*Ujévi malacsült.*)

Buy a 6—8 weeks old sucking pig. Clean and wash thoroughly and dry well. Salt inside and peg out stomach cavity with small sticks. Place in an adequately large pan. Press mouth open and place either a lemon or an apple in it.

Grease ears and legs well — cover with white paper. Pour hot lard over the entire pig and roast slowly in an already heated oven. Place a small pot of beer on the stove and with a thick piece of bacon dipped in the beer, grease the pig quite often until its skin becomes red and crisp. — Serve with red cabbage and potatoes.

## GIPSY ROAST.

*(Nyárson sült cigánypecsenye.)*



On a wooden spit place slices of pork and bacon alternating until spit is entirely covered. Then place it across two bricks, build a fire under it and turn until meat roasts to a red color. Place a long pan under the spit so that fat can drip into it. In large country towns during folk festivals whole calves are roasted in this manner. On the Hungarian Plains (Puszta) entire chickens are prepared the same way.

## MUTTON IN CAULIFLOWER.

*(Birkahús kelkáposztában.)*

Mutton  
cauliflower  
parsley

potatoes  
carrot  
celery

Chop mutton into three inch squares and scald with hot water. On the bottom of a large pot place a layer of meat, a layer of chopped cauliflower, another layer of meat and a layer of peeled potatoes cut in squares. Add a chopped carrot, parsley, cellery and again place layers of meat, cauliflower and potatoes. Salt each layer; add enough water to cover ingredients and cook for two hours.

## HORTOBÁGY STEW

(*Tokány.*)

3 tablespoonsful lard	pepper, salt
2 onions	green pepper
½ teaspoonsful paprika	tomato
2 lbs. lean beef	1 tablespoonsful flour

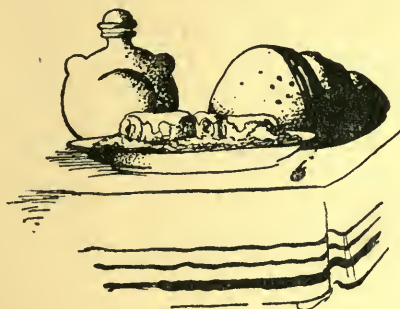
Fry chopped onions, add paprika and cut beef into slices. Steam a little; add ½ glass of water, salt and pepper and continue stewing till meat becomes soft. Cut green peppers and tomato into rings, add to the meat together with flour and 1—2 tablespoonsful water. Stew for ¼ of an hour. Serve with noddles or „tarhonya”:

## COUNTRY STUFFED CABBAGE.

(*Töltött káposzta.*)

4 lbs. sourkraut	1 lb. pork leg
3 or 4 onions	½ lb. beef
2 tablespoonsful paprika	2 eggs
½ lb. rice	seasoning
cabbage leaves	½ lb. smoked meat.
2 cloves of garlic	

From abundant lard and 3—4 chopped onions, make a brown thickening adding a tablespoonful of paprika and sour-kraut. Dilute with cold water (or liquid in which ham has cooked) adding a large onion cut in half and two cloves of garlic. Cook slowly for a half an hour while stuffing is being prepared.



### *Stuffing:*

Grind pork leg, beef and smoked meat and mix with rice, a teaspoonful of paprika,  $\frac{1}{2}$  clove of garlic, little salt, pepper and two whole eggs. From half of the ingredients form meat balls and with the other half stuff the cabbage leaves. One by one place balls of stuffed cabbage into boiling cabbage making room for each with a spoon. If cabbage is too thick dilute with water. Cover and allow to cook slowly. The longer it cooks or is heated over, the better the taste. In the country at the killing of pigs, white sausage and black pudding and potatoes are served with it. In many places they prepare the cabbage with abundant sour cream.

This is called the feast in celebration of the killing of pigs.



## „TRANSYLVANIAN” STEW.

(*Székely Gulyás.*)

2 lbs. pork	paprika
2 lbs. cabbage	lard
3 ounces of sour cream	1 tbs. flour
onions	

Stew meat with onions and paprika. In another pot steam cabbage and a little lard being careful that it does not become brown. When, both meat and cabbage become soft, mix together. Mix flour and sour cream together and pour on meat and cabbage mixture. Serve immediately.

## TRANSYLVANIAN WOODEN PLATTER.

(*Erdélyi fatányéros.*)



This is an old Transylvanian dish which is put on a thin spit and roasted over an open fire. Some people place

a grill over the ashes and roast the meat on that. The cleaned meat slices are well beaten, salted, sprinkled with pepper, smeared with lard and allowed to stand for a few hours. Then the meat is put on the spit in the following way: a slice of mutton steak, one slice of pork and a slice of veal. Bacon is put between the meat. Place over fire, turn continually, and roast a good red colour. If prepared over a grill the meat slices are placed in the same order on the spit and roasted on both sides to a red color. Place on a large wooden platter, tastefully arranging it, and garnish with potatoes, beets, pickles and cabbage.

### GARLIC MUTTON ROAST.

*(Foghagymás birkasült.)*

Leg of mutton	1½ tomato
garlic	1 green pepper
lard	vinegar and water

Clean meat and remove suet. Pour boiling vinegar-water over it and dress with garlic cloves. Place in pot and scald with abundant hot lard. Sprinkle with salt, add tomato and green pepper. Steam under cover till meat begins to soften. Then remove cover and place pot in oven; sprinkle with water continually, adding a little water each time untill meat slowly roasts red.

### FRANCIS DEÁK ROAST.

*(Deák Ferenc pecsenye.)*

Beef	carrot
onion	salt
½ lb. lard	pepper

Place beef in a pot, and add onion and carrot rings, salt, pepper.  $\frac{1}{2}$  lb. lard and vinegar. Stew under cover till soft. Slice into thin pieces and pour its own gravy over it.

## COUNTRY CABBAGE PIE.

*(Rakott káposzta.)*

1 large onion	2 lbs. pork
$\frac{1}{8}$ lb. lard	seasoning
$\frac{1}{4}$ lb. rice	sourkraut
sour cream	1 lb. smoked sausage

Chop onions fine and fry in lard. Add pork chopped in squares, season and steam in a little water — occasionally adding water until meat becomes soft.

In a separate pot steam sourkraut in lard and a little water. In another pot steam rice in a little lard and water till soft. Now place these ingredients in a well greased pot in layers together with the smoked sausage which has been chopped into rings. Sprinkle the cabbage layer with two tablespoonsful of sour cream each time. Place in a hot oven for a half an hour. Turn out into a dish and pour a few ounces of warm sour cream on it. Garnish with sausage rings.

## PAPRIKA VEAL CUTLET.

*(Paprikás borjúszelet.)*

1 lb. veal sliced	1 grated onion
2 tablespoonsful lard	1 tablespoonsful szegedi
2 tomatoes or tomato juice	paprika
$\frac{1}{2}$ cup water	3 tablespoonsful sour cream



Salt veal slices. Melt lard, add onions and fry till yellow. Add paprika and the beaten, salted veal slices, tomatoes and water. Allow to simmer till meat becomes soft. Then pour sour cream on it, bring to boiling point and serve.

### STEW OF SUCKING PIG.

*(Malac pörkölt.)*

4—5 weeks old pig	paprika
3 tablespoonsful lard	1 tomato
3 onions	1—2 green peppers
potatoes or „tarhonya”	

Fry chopped onions in lard; add cleaned and chopped up pigs meat, salt; add plentiful red pepper, a whole tomato cut into half, green pepper and cook slowly and carefully because it burns easily. Serve with this stew potatoes or „tarhonya” which has cooked in salt water.

### PIG FESTIVAL MEAT WITH HORSERADISH.

*(Tormás disznóbús.)*

At pig killings, hot meat with horseradish is a favorite dish.

Remove meat from the head and trotters. Wash well and cook in water to which pepper, salt and an onion have been added. When serving place meat on a dish; pour a little sauce over it and garnish with grated horseradish.

### HUNGARIAN RUMP STEAK.

*(Szerpenyös rostélyos.)*

Onions	tomatoes
paprika	potatoes
rump steaks	

Fry a good many chopped onions in lard with a little paprika; dilute with a little water. Salt and beat meat well; fry instantly. When fried, place on onions. Pour a little tomato over it and steam till soft. Cut potatoes in long strips and place on top of meat. Do not stir — only shake once in a while, adding a little water from time to time.

## PAPRIKA CHICKEN STEW.

*(Paprikás csirke.)*

- |                         |                          |
|-------------------------|--------------------------|
| 1 well fed chicken      | 2 tablespoonsful paprika |
| 2—3 tablespoonsful lard | 1 small tomato           |
| 2 onions                | 1 large green pepper     |

Cut cleaned chicken into small pieces. Place in a pot together with onions, — chopped fine, — lard, tomato, green pepper, and salt. Steam slowly adding a little water to make a nice gravy.

The stew differs from the chicken „Paprikás” in that sour cream is never added, no matter what meat it is made from. If two or three tablespoonsful of sour cream are added to the above recipe it becomes what is called a „Paprikás”.

## VEAL STEW.

*(Borjú pörkölt.)*

- |                          |                          |
|--------------------------|--------------------------|
| 2 lbs. veal              | ¼ lb. lard               |
| 2 large onions           | 3 tablespoonsful paprika |
| 2 spoonsful tomato juice |                          |

In tomato and green pepper season:

- 1 large tomato
- 2 green peppers

Cut meat into small squares, wash and allow to stand in water until lard and onion is prepared. Chop onion fine and fry in hot lard; when nice and yellow, add paprika, the meat which has been standing in water, add salt, tomato and green pepper. Stir well and allow to cook slowly under cover until gravy cooks away. Then add two small glasses of water and allow to cook till time to serve. It is ready in an hour and a half.

Potatoes, or gnocchi cooked in salt water are served with the stew.

### LEMON SAUSAGE.

*(Citromos hurka.)*

1½ lb. fatty sausage	lemon
½ lb. veal	sausage guts
salt, pepper	

Prepare in such a proportion that to a pound and a half of sausage half a pound of veal is taken. Chop up meat and grind twice in succession. Place in a deep dish, add salt, red pepper, black pepper, the finely chopped rind and juice of a lemon. Knead together with a little warm water and with a sauge-filler stuff the washed guts which have been soaking in salt water. Garlic sausage is prepared in the same way except that in the place of the lemon rind and juice, when kneading, warm water is added in which a few cloves of garlic have cooked.

### BLACK SAUSAGE,

*(Véres hurka.)*

is prepared in the same way but instead of liver, bloody meat and blood are used and in place of the rice, soaked rolls are

used. In addition to the above-used seasonings dill seed is also added.

## WHITE SAUSAGE.

(*Májas hurka.*)

Liver	onion
bacon	pepper
rice	guts

Cook liver, bacon and an adequate amount of rice together. Grind the liver and bacon together with steamed onions, salt and add, pepper, and the half-cooked rice; knead together with warm water. Stuff ingredients into cleaned and salt-water-soaked guts. Close ends with small stick, thrust through guts and cook in the water in which live rand bacon has been cooking, for a little while. Then place in cold water for a few minutes. Remove and dry in clean cloth. Keep in cool place.

## COUNTRY PICKLED HAM.

(*Falusi pácolt sonka.*)

1 large ham	4 cloves of garlic
½ lb. salt	black pepper
1 lb. saltpeter	2 bay leaves
2 onions	

Rub ham with salt and saltpetre and allow to stand in a cold place for eight days, turning it in this salt juice each day. Prepare a sauce for pickling from the following ingredients: in 4 quarts of water boil sliced onions, garlic, bay leaves, and pepper. Cool and pour on ham. Leave for twelve days in this sauce, wash in lukewarm water; dry and smoke for 10—12 days.

## VINTAGE MUTTON STEW.

(*Szüreti birkagulyás.*)

2 lbs. mutton	1 tablespoonful paprika
3 onions	1 tomato
3 tablespoonsful lard	2 green peppers.
potatoes, noodles	



After the vintage is over, it is a custom that the wine-grower invites all his workers to a dinner cooked in the open. The amount of meat used depends on the number of guests. In the old days there were homes where ten sheep were killed during the vintage and the festival lasted till morning with eating; drinking, dancing.

The mutton stew is prepared in the following way:

Cut into squares many onions and fry in hot lard adding paprika and mutton chopped into squares; add fresh tomatoes and green peppers, salt, and allow to stew adding a little water from time to time. When meat is soft serve and garnish with potatoes cooked in salt water.



## ARTEMISIA LAMB-MEAT.

(*Tárkonyos bárány.*)

2 lbs. lamb	½ head onion
2 tablespoonsful lard	1 tablespoonful flour
15 artemisia leaves	little paprika
3 tablespoonsful sour cream	1 tablespoonful vinegar.

Wash and cut meat into small pieces. Fry finely chopped onion in one tablespoonful of lard until yellow; add meat, salt and stew for a half an hour — then add 1 quart of water and cook meat till soft. In a small pan prepare a thickening from 2 tablespoonsful of lard, flour and paprika. When thickening becomes pink, add artemisia, steam a little and add the meat, vinegar and sour cream. Bring to a boil and serve.

## GAME.

### MUSHROOMED PARTRIDGE STEAK.

(*Gombás fogolysült.*)

Clean partridge, lard with bacon; salt and turn in flour. Fry in hot butter. Steam a generous amount of mushrooms in butter and pour on fried partridge. Add half a glass of red wine and steam under cover. Slice partridge and pour mushroom sauce over it. Serve with rice.

### STEAMED PHEASANT STEAK.

(*Pácolt fácánpecsenye.*)

Clean pheasant, salt and steam with the following ingredients in a pot: 1 carrot and white beet sliced in rings, 1 small onion, 2 slices of lemon, 2 tbs lard, 3 ounces wine. When soft, strain gravy through sieve, add 4 tbs. sour cream and pour mixture on sliced pheasant steak.

## ROE-LEG WITH GRAVY.

*(Őzcomb mártással.)*

Wash meat well, remove bones, salt and lard with  $\frac{1}{8}$  lb. smoked bacon. Cut 1 carrot, and 1 beet-root in rings. Place in pot, and add 2 glasses of water, 1 tbs. vinegar,  $\frac{1}{2}$  grated lemon rind and 1 bay leaf. Boil these ingredients and then put meat in it. Roast in oven and when soft, remove from gravy; strain vegetables through sieve. Prepare a light thickening from 3 ounces of butter, 2 tbs. flour, and dilute with strained vegetable gravy; add 2 ounces sour cream, flavor with lemon juice according to taste. Pour a little of this mixture on the sliced meat and serve the rest in a separate sauce dish.

## WILD BOAR CUTLET.

*(Vaddisznó kotlett.)*

Salt meat, sprinkle with pepper, smear with fine oil and allow to stand  $\frac{3}{4}$  of an hour in a cool place. Now dip in eggs, then in sifted bread crumbs and fry slowly until well done. Serve with potatoes.

## BACON LARDED VENISON.

*(Szalonnával spékelt szarvasgerinc.)*

Wash meat well and lard with a generous amount of bacon strips. Place in a pot and anoint with hot melted butter. Fry under cover, sprinkling meat often with its own gravy. When beginning to soften, fry without cover and pour 1—2 ounces of white wine over it. When ready slice and serve with the gravy poured over it.

## RABBIT HASH.

(*Nyúlragdalk.*)

2 rabbits	½ lb. pork
2 eggs	salt
3 lbs. lard.	pepper

Remove meat from bones and grind up with pork meat. Mix together in a deep bowl with eggs, salt and pepper. Form into long shape, place lard on it and bake slowly. Serve with tomato sauce.

## RABBIT STEW.

(*Nyúlpörkölt.*)

1 smaller rabbit	4 tbs. lard.
3 onions	2 tbs. sour cream.
salt	2 tablespoonsful paprika

Chop rabbit meat into small pieces and salt. Chop onions fine and fry in hot lard till red. Now add meat, paprika, and steam under cover, always adding a little water to it that it should not burn. When meat is quite soft, pour on sour cream; boil and serve with tarhonya or galuska.

# DRESSINGS AND VEGETABLES.

## TOMATO SAUCE.

(*Paradicsom mártás.*)

3 lbs. tomatoes	salt
1 onion	1 lbs. lard
parsley	3 tbs. flour

Wash and clean tomatoes, place in pot with enough water to cover. Add half an onion, parsley and a little salt. When cooked, strain through sieve.



Melt a tablespoonful of lard and with the flour prepare a light thickening.



Add a large spoonful of meat soup to the thickening, stirring quickly, and pour on the tomatoes. If desired, sugar can be added, 2 or 3 lumps, according to taste.

### BARBERRY-SAUCE.

*(Sóska mártás.)*

2 lbs. barberry  
thickening

meat soup  
2—3 tablespoonsful sour cream

Wash barberry carefully and grind through meat grinder. Prepare a light thickening without onions and place barberry in it, salt immediately (to keep its green colour) steam for a few minutes, dilute with meat soup and bring to a boil. Season with sour cream. Another way of preparing barberry is by cooking it first in salt water, straining it and then adding the thickening. Dilute with its own juice and add sour cream.

## MUSHROOM SAUCE.

(*Gomba mártás.*)

Mushrooms	meat or bone soup
butter	black pepper
flour	2 yolks of egg
2 ounces of sour cream	lemon juice

Fry finely chopped mushrooms in butter; sprinkle with flour and dilute with meat or bone soup; salt and add black pepper; boil. Mix egg yolks with sour cream; pour on mushrooms and serve heated. Flavour with a little lemon juice.

## SOUR POTATO DISH.

(*Savanyú burgonyafőzelék.*)

2 lbs. potatoes	pepper
thickening	2 tablespoonsful sour cream
2 bay leaves	

Wash and pare potatoes; chop in squares and cook in salt water. When soft add a thickening prepared from the usual ingredients and chopped onions and parsley. Add bay leaves and a little pepper. Bring to a boil, before serving add sour cream.

## GREEN BEANS WITH CREAM.

(*Zöldbabfőzelék.*)

2 lbs. green beans	2—3 tablespoonsful cream
thickening	

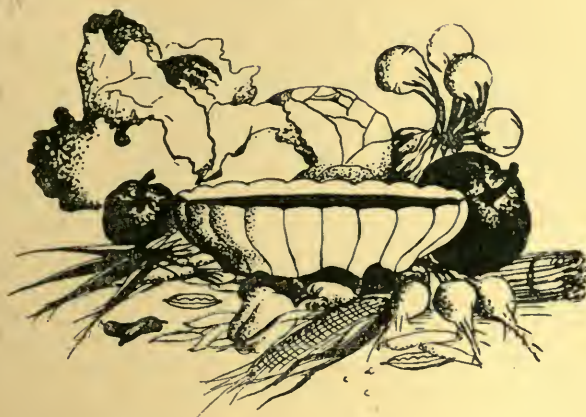
Wash and clean beans. Chop in oblique squares and cook in salt water till soft. Prepare a thick thickening, add to the beans; bring to a boil and before serving pour sour cream in it.

## CARROTS.

(*Sárgarépa-főzelék.*)

2 lbs. carrots  
1 tablespoonful lard  
few tablespoonsful flour

milk or bone soup  
sugar



Clean and chop carrots into squares. Stew in lard till soft, adding only a very little water. When soft add flour and fry till rosy. Dilute with bone soup or milk and allow to boil. Sugar can be added if desired.

## DILLED PUMPKIN SAUCE.

(*Tejfeles kapos tökfőzelék.*)

6 lbs. pumpkin  
weak thickening  
vinegar

handful of dill  
1 green pepper  
3—4 tablespoonsful sour cream

Peel pumpkin; grate, salt and allow to stand an hour under cover. Then squeeze out the salt-water thoroughly. Prepare a weak thickening without onions; add pumpkins, dilute with a little vinegar water, add a large handful of

chopped dill. Even the stems of the dill can be cooked in the pumpkin but must be removed before serving. Add sour cream and serve. During the summer a green pepper gives it a very pleasant taste.

### „TARHONYA”.

One of the oldest of Hungarian cakes Hungarian housewives prepare it in the summer time when eggs are cheaper and they can dry the cake in the sun. It is put away for the winter in white linen bags and used from time to time with meat or soup. It is prepared in the following way in the country — of course a smaller quantity is used here:

Beat eggs with a little water and add by ladles to the



flour which has been placed into a large bowl; meanwhile continually rub the flour between palms of the hand. When it has become even grained sift through sieve on the table, rubbing with the hands all the time. Place on white cloth and allow to dry in the sun one or two days. When used, either cook in salt water or fry in Paprika and lard, dilute with water and serve with meat.

## GNOCCHI WITH EGGS.

(*Tojásos galuska.*)

Served with paprika veal stew or paprika-chicken.

- |             |                            |
|-------------|----------------------------|
| 1 lb. flour | 3 tablespoonsful of water  |
| 3 egg yolks | 1 tablespoonful sour cream |
| salt        |                            |

Stir ingredients together in a mixing bowl and allow to rest till serving time. Then with a teaspoon cut little gnocchi from the cake and cook in abundant hot, salt water. Cover the pot for a little while. When gnocchi all rise to the surface, drain off water and place them in a sauce, made of hot lard and sour cream. Serve hot.

If preferred with eggs, do not add' sour cream to the lard, but just before serving break two or three eggs on the gnocchi and mix well. Keep on fire until eggs become a little hardened on the gnocchi.

## POTATOES WITH ONIONS.

(*Hagymás burgonya.*)

- |             |                 |
|-------------|-----------------|
| 4 tbs. lard | 3 lbs. potatoes |
| 3 onions    |                 |

Wash potatoes and cook with skin on in hot water. In another pot, fry finely chopped onions in lard till rosy and add to it the cooked, peeled and cut up' potatoes. Salt according to taste and stir well with wooden spoon. When serving place little mounds of this potato mixture around the meat.

## PAPRIKA-POTATOES.

(*Paprikás krumppli.*)

This is one of those typical peasant dishes which appears so frequently on their table. It is usually the main



dish and even is regarded almost as a holiday dish, of course without meat.

potatoes

paprika

2—3 onions

2 large green peppers

little lard

To a little lard add the onions chopped fine, a generous amount of paprika, green pepper in season, salt and the potatoes cleaned and cut in length. Dilute with a little water and cook till potatoes are entirely soft. In the past, sour cream and sausages were cooked in with it. Its thickness is more like a vegetable's than a soup's.

## SALADS.

### GREEN PEPPER SALAD MIXED WITH CUCUMBERS.

*(Paprika-saláta uborkával keverve.)*

4 large green peppers

4 cucumbers

vinegar, oil, pepper

salt, paprika

Take four large cucumbers; cut off two ends and taste to see if it is not bitter; slice thin and let stand for a short while; press out water and salt well. Allow to stand for another half hour and press out juice again. Slice four large green peppers in thin rings, salt and let stand also for a while; then press out liquid. Place cucumbers in the centre of a salad dish, put pepper around it and pour on oil and vinegar mixture. Sprinkle cucumbers with paprika and black pepper. It is even more delicious if allowed to stand at least two hours.

If only cucumber salad is made, often a few spoonsful of sour cream are mixed in with the salad which is then sprinkled not with black pepper — only paprika.



## GREEN HEAD LETTUCE.

(*Fejes saláta.*)

Remove the outer leaves of the lettuce head. Slice each head into quarters, wash well and place in sieve so that water should drain off. Prepare a dressing from either vinegar or lemon juice, a little water, salt, sugar, according to taste and pour on the lettuce which has been placed on a dish. Turn heads well in dressing. Garnish with hard boiled eggs sliced in quarters.

## ONION POTATO SALAD.

(*Hagymás burgonyasaláta.*)

2 lbs. potatoes

2 onions

seasoning vinegar

Cook potatoes with skins on. When cooked, peel and cut into rings. Place in a salad dish so that one layer potatoes is followed by one layer of onion rings. In a small bowl prepare a dressing from a little luke-warm water, vinegar, sugar and salt. Pour on the salad and draining off, repeat pouring on a number of times. Sprinkle top of salad on one side with black pepper and on the other side with red pepper.

## MIXED HUNGARIAN SALAD.

(*Vegyes magyar saláta.*)

Place in the centre of a glass dish white cabbage which has been salted beforehand and chopped into thin strips, sprinkle with a few caraway seeds. Surround cabbage with sliced tomatoes and green peppers. Pour vinegar and oil mixture on it and serve in two hours.

## BEAN SALAD.

(*Babsaláta.*)

½ lb. small white beans	3 hard boiled eggs
2 tablespoonsful fine oil	milk of 2 herrings
2 teaspoonsful mustard	vinegar, seasoning

Cook beans till soft. Mix the strained yolk of three eggs with the oil in a bowl, add mustard, milk of two herrings and season with salt, sugar, vinegar according to taste. Now mix in the cooked, cooled beans and the whites of three hard boiled eggs chopped fine. Decorate with sliced herring.

## WEETS, CAKES AND PASTRY.

### RÊTES — (STRUDEL.)

2 lbs. sifted flour	4 ounces water (lukewarm)
⅛ lb. butter	lard
2 tbs. sour cream	cabbage, nut, cheese or
apples	poppy-seed stuffing
1 egg	

Mix together flour, butter, sour cream, eggs, a little salt and the water, working it with the hands till cake-mass separates from hand and rolling-board. Divide into two parts, roll into round form and allow to rest for half an hour. Place a white tablecloth on the table, sprinkle with flour and roll out cake into a thin round shape, pulling towards the edge of the table. Sprinkle with lukewarm lard and stuff with either cabbage, nut, cherries or poppy seed, or apples, roll into rolles, sprinkling it constantly with lard. Smear top with lard and bake.

## APPLE STRUDEL FILLING.

(*Almás rétes töltelék.*)

- |                        |                   |
|------------------------|-------------------|
| 1 lb. grated apples    | 6 ounces sugar    |
| 1 lb. fine roll crumbs | 3 ounces currants |
| 1/8 lb. grated nuts    |                   |

Steam grated apples and sugar, till soft, also the currants. Sprinkle strudel cake with abundant melted butter and put filling in half the cake, sprinkle with grated nuts, and sugar, according to taste. Roll together, — but meanwhile sprinkle constantly with melted butter. When already rolled together, smear top with butter too.

## CABBAGE STRUDEL FILLING.

(*Káposztás rétes töltelék.*)

- |                      |             |
|----------------------|-------------|
| 2 lbs. cabbage       | 2 lbs. lard |
| 1 teaspoonful pepper | sugar       |
| salt                 |             |

Grate cabbage, salt and let stand 1/4 of an hour. Press out juice and put in hot lard with 2 squares of sugar, frying till rosy. Season according to taste with pepper. Instead of smearing top of strudel with butter, smear with sour cream and bake nice crispy red.

## WHITE CHEESE FILLING.

(*Túrós töltelék.*)

- |                              |                     |
|------------------------------|---------------------|
| 5 eggs                       | 5 tbs. sugar        |
| 2 tbs. sour cream            | 1 lb. sweet grubber |
| 1 tbs. vanilla sugar mixture | 3 ounces currants   |

Mix egg yolks with sugar, add sour cream and after beating whites of eggs, mix in with the ingredients. Now add grubber strained through sieve, vanilla sugar and

currants mixing in carefully. Further proceedings are similar to that of preparing apple, or other kinds of strudel fillings.

### POPPY SEED FILLING.

(*Máktöltelék.*)

14 ounces poppy seed	2 grated apples
7 ounces sugar	1 tbs. peach preserve
3 ounces currants	1 ounce cream

Cook grated poppy seed with cream, till half done, then add currants, apples, peach preserve and cook till soft. Smear on cake and proceed as in case of the apple strudel recipe.

### LAYER CAKE

(*Dobos torta.*)

6 eggs  
¼ lb. sugar  
¼ lb. flour

For the filling:  
6 ounces sugar  
6 eggs  
vanilla  
6 pieces of chocolate grated  
6 ounces of butter

Beat egg whites stiff. Mix in with sugar, yolks of eggs, and flour. Bake six equal cake layers from mixture and when ready stuff with a filling prepared from sugar, eggs, grated chocolate, a little vanilla and butter cooked over a pot filled with hot water until thick and creamy. The butter should be added last. Spread between and around entire cake. On top a coating of burned sugar-glaze is spread.

### HUNGARIAN CAKE.

(*Kalács.*)

3 ounces yeast  
2 lbs. flour

7 ounces melted butter milk  
1 yolk of egg; 1 egg

Soak yeast in a little milk. Add a little salt and sugar. Allow to leaven. Now add flour, little salt, sugar, melted butter, lukewarm milk and knead in the following manner: pinching, pull upwards until it does not stick to the hands any longer and becomes bubbly. Place on a dish in a warm place and allow to leaven. Now place on a floured board, knead a little and braid, twisting only once each time because from this it will become more flaky. Place cake in a greased baking pan and allow to leaven until it rises well. Then smear top with yolk of an egg, place in a hot oven and bake for an hour. If top reddens suddenly, place a white paper upon it. This same cake can be stuffed with a nut or jam filling.

### PANCAKE

¼ lb. flour	salt	( <i>Palacsinta.</i> )
2 eggs	milk	

Mix together flour, eggs, butter, salt; — if sweetened pancake is prepared, also a little sugar — and enough milk, without making ingredients too thin. Put a teaspoonful hot lard in frying pan and then pour a little of the mixture in it, frying first on one side and then the other. When all the pancakes are ready, stuff with white cheese, or nut filling. — If served as an „entrée” —, do not put sugar in the ingredients and stuff with „Paprikás chicken” —, (removing meat from bone), or fill them with chopped ham.

### CSÖRÖGE BISCUIT.

½ lb. flour	small piece of butter	( <i>Csöröge fánk.</i> )
yolks of 5 eggs	milk	
salt	lard	
juice of ½ lemon		



Knead together flour, egg yolks, lemon juice, a little salt, butter and as much milk as will keep mass soft. Roll out to an inch thickness and cut into one inch wide ribbons — plait or turn into various shapes and fry red in plenty of lard. Serve sprinkled with vanilla and sugar.

## CARNIVAL DOUGHNUTS.

(*Farsangi fânk.*)

3 ounces cream	1 ounce yeast
6 eggs	8—10 squares of sugar
½ cup milk, to soak yeast	lard
in 1 lb. flour	



Soak yeast in milk with sugar. Put flour — which has to be lukewarm — on rolling board. Add eggs, lukewarm cream and dissolved yeast. Knead into a soft mass; place in a deep bowl and for a half an hour work with a wooden spoon until the mass becomes bubbly. Cover and let stand in a warm place for about an hour. When it rises turn out on a floured board, with the hands carefully pull cake apart and pluck into small pieces. Cover and allow to rise another half-hour. Put an abundant amount of lard in a pot and when it is hot, place doughnuts with floured side



down in it. Fry quickly under cover. Taking off cover turn doughnuts on the other side and fry without cover. This procedure gives it a nice ribbon. Sprinkle with vanilla, sugar mixture, serve hot with peach or strawberry preserve:

## HUNGARIAN HONEY CAKE.

(*Magyar mézeskalács.*)

10 ounces powdered sugar	11 ounces lukewarm honey
3 eggs	juice of $\frac{1}{2}$ lemon
$1\frac{1}{2}$ tablespoonful sour cream	10 ounces of flour
1 ounce currants	1 teaspoonful clove
1 ounce thinly sliced melon	1 teaspoonful soda-
preserve	bicarbonate

Mix sugar, eggs, honey, sourcream, juice of  $\frac{1}{2}$  lemon and its grated rind, flour, spices, soda bicarbonate, currants, nuts, melon. Stir ingredients well and bake in floured long, narrow baking pan for three quarters of an hour.

## HUSSAR'S KISS.

(*Huszárs csók.*)

$\frac{1}{4}$ lb. butter	3 ounces sugar
6 ounces flour	1 lemon
yolks of 2 eggs	

Mix and knead together butter, flour, egg yolks, sugar, grated lemon-rind and juice. Roll out and cut small biscuits. Place jelly in the centres according to taste. Bake in pans under slow fire. Sprinkle with sugar and vanilla mixture.

## „WASP'S NEST”.

(*Darázsfészek.*)

2 tablespoonsful yeast	¼ lb. butter
1 lb. flour	¼ lb. powder sugar
yolks of 5 eggs	3 tablespoonsful sour cream

Allow yeast to leaven in lukewarm water. Knead together flour, egg yolks and yeast and roll out thin. Spread sugar and butter on rolled out cake. Roll together in long rod-like shape and cut into one inch pieces. Place cakes cut-side down in greased and floured baking pan and allow to leaven a little longer. Now place in hot oven and bake till half-done. Remove and pour on sour cream — bake till done. Before serving, turn out entire mass on a plate and sprinkle with sugar.

## HORSE-SHOE NUT CAKE.

(*Dióspatkó.*)

2 tablespoonsful yeast	1 slice chocolate
½ lb. flour	4 eggs yolks
¼ lb. butter	little salt, sugar
3 tablespoonsful powdered sugar	½ lb. nuts
	1 tablespoonful honeycloves

Beat into a dough, yeast, a little flour and milk, When dough rises mix butter and flour together; in the center of this mixture put the yolks of eggs, yeast, a little, sugar, salt and knead together well. Divide into little loaves and allow to rest. During this time prepare the following stuffing: Cook together nuts or popply seed, honey, powder sugar in a little water. Cool and add grated chocolate and cloves. Roll out cakes into one inch thickness, spread on the nut stuffing and roll together. Place in baking pan and spread top with yolk of egg. Bake to a nice read colour.

## PLUM AND POTATO DUMPLINGS.

(*Szilvás burgonya-gombóc.*)

4 large potatoes	2 ounces of butter
2 yolks of eggs	1 tablespoonful sour cream
2 tablespoonsful flour	2 tablespoonsful porridge
stoneless, sweetend plums	buttered bread crumbs

Cook potatoes till soft, clean and crush through sieve, add eggs, butter, sour cream and mix well. Knead the mass together with a little salt, and flour; roll it flat to about half an inch thickness, cut it into small squares and insert a plum in the centre of each, rolling it into small balls. Cook in boiling water and roll in buttered bread crumbs. Serve hot.

## COUNTRY POTATO GRIDDLE CAKE.

(*Burgonya-lángos.*)

2 tablespoonsful yeast	salt
8 potatoes	milk
flour	garlic
1 tablespoonsful lard.	

Dissolve yeast in a little milk. Cook and wash potatoes and add as much flour as the weight of the potatoes, add lard and a little salt. Knead together well with yeast and set aside for a half hour. Then roll out to thickness half an inch and cut into pieces the size of a hand. Allow to rest 10—15 minutes and fry to a nice red colour in a little lard. Rub with a little garlic and serve.

## HUNGARIAN TOAST.

(*Bundás kenyér.*)

Soak sliced bread or rolls in a little milk. Dip in beaten, slightly salted eggs and fry in skillet of hot lard till pink and crisp.

## POTATO CAKE.

(*Bugonya pogácsa.*)

- |                |               |
|----------------|---------------|
| 1 lb. potatoes | 1 lb. butter  |
| 1 lb. flour    | pinch of salt |

Peel and cook potatoes, when soft mash and knead with flour, butter and salt on a pastry board. With rolling pin roll out to an inch thickness. Place a small amount of flour in one corner of the board. Dip round biscuit mould in flour and cut out small biscuits, placing them directly in baking pan. The pan is not to be greased or sprinkled with flour. Brush the tops of the biscuits with yolk of egg and bake till nice and red.

## CHEESE DUMPLING.

(*Túrós gombóc.*)

- |                       |              |
|-----------------------|--------------|
| 2 lbs. cottage cheese | salt         |
| 2 eggs                | bread crumbs |
| ¼ lb. butter          |              |

Crush cheese through sieve and mix with the yoke of two eggs, 1 ounce butter and a little salt stirring with a wooden spoon. Whip the whites of two eggs stiff and add to the mixture slowly; then add as much porridge as is necessary to hold its form. Now heat water in a two pint saucepan, add salt and when boiling form round balls from the cheese mass, drop in water and cover the pan. In ten minutes the dumplings will all rise to the top of the water. With a spoon sieve remove dumplings from water and allow the water to drip off — place on a plate. Melt 3 ounces butter and add as much sifted bread crumbs as it will take without becoming lumpy. Roast till golden brown and pour on dumplings.

## CABBAGE CAKE OF THE „HORTOBÁGY”.

(*Hortobágyi káposztás gombóc.*)

½ lb. flour	2 pounds cabbage
2 eggs	lard
salt, sugar	pepper
wine	

From the flour, eggs and seasoning make a cake, mixing it with a little wine. While cake is resting, chop up cabbage and fry in lard till nice and yellow adding a little pepper. From the cake roll out ¼ of an inch thick pancakes. Stuff with cabbage, roll together and place in a greased pan smearing each with egg yolk. Bake and serve hot.

## CHEESE MUFFIN DEBRECEN STYLL.

(*Debreceni túrós pogácsa.*)

1¾ lbs. flour	1 egg
1¾ lbs. cheese	sour cream
½ lb. lard	

Knead together flour, cheese, lard and the egg with enough sour cream to form a compact mass. Salt a little, roll out and cut into biscuit shapes smearing the top of each biscuit with yolk of an egg, Bake in a hot oven till red.

## COUNTRY CHEESE CRACKNEL.

(*Falusi túrós perec.*)

½ quart of flour	5 egg yolks
2 ounces yeast	1 tablespoonful sugar
4 tablespoonful sweet	salt
butter	lard
sugar	cinnamon
milk	



Prepare a leaven from flour, yeast and a little milk. When the dough rises, add egg yolks, a little butter, sugar, salt and grubber. Knead into a cake and allow to rest an hour. When it has risen place on a floured board and form into cracknels. Allow to rest another half hour and fry in hot lard. Place on sieve and allow lard to drip off. Sprinkle with cinnamon and sugar.

## GREAVES CAKE.

*(Tepertős pogácsa.)*

1/8 lb. lard	2 cups sour cream
4 egg yolks	1 3/4 lb. sifted flour
1/2 lb. ground pork greaves	1 tablespoonful salt
3 ounces yeast	

Knead together lard, yolks of eggs, greaves and the yeast which has been soaking in a half a cup of water, add sour cream, flour and little salt. After working it well allow to rest for 1/4 an hour. Roll out to a half an inch thickness. With biscuit form cut out little cakes and place on baking pan in a hot oven.

## WHITE CHEESE NOODLES.

*(Túrós metélt.)*

1/2 lb. flour	grubber
2 eggs	1/2 pint sour cream

Knead together flour and eggs and roll out into knife edge thickness; cut into long strips as wide as they are thick. Cook in hot salt water and place on a platter. Pour sour cream in hot lard and add to noodles. On the top of the noodles put in wreath-like arrangement grated, salted grubber.



This is how real „Hungarian Túros Metélt” is prepared.

### MAIZE CAKE.

(*Kukorica málé.*)

¼ lb. butter	5 tbs. sour cream
3 tbs. sugar	½ lb. corn flour
5 eggs	

Beat butter and sugar till frothy; add egg yolks, sour cream and flour. Beat whites of eggs stiff and carefully stir in with the mixture. Pour into well-greased baking pan into ½ inch thickness and bake.

### HUNGARIAN WHITE CHEESE CAKE.

(*Magyaros túrócsusza.*)

2 lbs. flour	2 ounces sour cream
1 lb. grubber	3 tbs. lard of butter
½ lb. smoked bacon	salt
2 eggs	



Knead together into compact mass, flour, eggs, a little salt and  $\frac{1}{2}$  ounce cold water. Let rest a little while and then roll out thin. Dry on the rolling board one side, then other. Cut into palm width strips and pick into an inch pieces with two fingers of the hand. Place lard in a large pot, when hot add sour cream. Cook noodles in salted water, strain water off and place noodles in, with the lard and sour cream mixture, stirring well together. Cut bacon into squares and fry. Mix half of bacon squares in with the noodles and place the other half on top, to garnish after sour cream has been poured over noodles. Put white cheese around noodles.

### DILL CHEESE FRITTERS.

*(Túrós kapros derelye.)*

1 lb. flour

6 eggs

salt

lard

2 lbs. strained cheese

1 handful of chopped dill

sour cream

Knead together flour, three eggs and salt; roll out thin into two parts. Make the filling from the cheese, three eggs, dill, little sour cream and salt. Do not use much sour cream, because the filling must not be thin as it will pour out from the cake. Place little mounds of the filling on one layer of the cake, place the other on top and press with fingers around each mound. Cut around with fritter knife and cook in salted hot water. Turn in a sauce of hot lard and sour cream and serve immediately, sprinkling cheese on top of the dish.

# HUNGARIAN CHEESE.

## HOME-MADE CHEESE.

*(Házi tejfelsajt.)*

½ pint sour cream.

Salt according to taste. Pour in the centre of a clean cloth and tie tightly so that buttermilk is pressed out. Hang, in a day see whether it has become concrete. If still liquid tie again and in one or two hours remove from cloth. Place on dish and decorate with raddishes.

## MIXED HUNGARIAN CHEESE.

*(Körözött.)*

½ lb. white cheese  
1 tbs sweet paprika  
salt  
1 tbs mustard

⅛ lb butter  
kummel  
1 green onion (chopped)  
1 tbs ale

Mix the ingredients add paprika till pink, season, stir till creamy and serve with red radishes.

## COUNTRY-MADE CHEESE.

*(Falusi túró.)*

½ pint sour cream

Salt according to taste. Pour in the center of a clean cloth and tie tightly so that buttermilk is pressed out. Hang in a cool place in the pantry and place a small pan under it. In a day see whether it has stabilizied. If still liquid tie again and in one or two hours remove from cloth. Place on dish and decorate with raddishes.

# MENUS.

## *Civilian Supper*

Cabbage Layer  
Stuffed pancake  
Liptói cheese  
Somlay white wine

## *Civilian Dinner*

Creamed potato soup  
Veal-stew with „tarhonya”  
Cheese dumplings  
Fruit  
White Badacsony wine

## *Dinner for a small dinner party.*

Cream of mushroom soup  
Stuffed Green pepper  
Fried chicken with bacon, parsley potatoes  
Pickle salad  
Fritters (csörge) with peach jam  
Fruit  
Cream cheese  
Beer, red and white wine (Tokaj)

*Dinner for a small dinner party.*

Creamed and peppered mushrooms with rice  
Pork steak with buttered, baked potatoes  
and pepper salad  
Plum cake (lepény)  
Pálpusztá Cheese  
Fruit  
Beer, wine red-and white

*Hungarian Lent Dinner*

Szeged style fish soup  
French bread  
Potato and plum dumplings  
Fruit salad (vegyes befőtt)  
Cheese  
Black coffee  
Beer, wine

*Hungarian Lent Supper*

Danubian Serb fish  
Potato griddle cake  
Apple pie  
Fruit  
Cheese  
Black coffe  
Beer, wine

*Holiday County Dinner.*

Hen soup  
Pillan with Goose liver  
Sirloin slices with green beans

Chicken paprikás with egg galuska (noodles)  
and rice  
Carnival Cream fritters (doughnuts)  
Goose and duck steak with dilled pickles  
and green salad with eggs  
Dill, cheese, cabbage and apple strudel  
Layer cake- peach ice  
Fruit  
Black Coffee

*Holiday Cauntty Supper.*

Warm ham with horseradish  
Hortobágy tokány stew with rice  
Pork stew with „tarhonya”  
Cheese cake with squares of bacon  
Cherry Strudel  
Bride cake  
Raspberry ice  
Small cakes  
Fruit



HUNGARIAN  
SPECIALITIES



## PAPRIKA.

(Sweet peper.)

Hungarian paprika is the only seasoning which contains the fine qualities of all the other seasoning. Its beautiful shade gives a good colour to the food; its pleasant fragrance, sweet taste and fine aroma are unexcelled. The effect of the sweet, pure paprika seasoning is acknowledged



throughout the world. It has been found that the Hungarian pepper has the highest Vitamin C content of all plants.

Beside this sweet paprika, rye paprika is worthy of mention. The Hungarian „gulyás” is seasoned according to taste with stronger or sweeter paprika.

The sweet paprika is carefully cleaned by hand, removing the strong veins and seeds. Government control and seal insures and protects the excellent quality and purity of Hungarian Paprika.

### „PINCESZER” CELLAR GATHERING (FESTIVAL, MEETING, ETC.)

The favorite recreation of the man living in the Balaton region is the cellar gathering. For the country man this is the substitute of the club or coffee-house where the townsman finds his amusement. The wine grower works

from morning till noon and four or five hours after noon but at five o'clock he slings his knapsack over his back, wraps some ryebread, bacon or dry sausage in a white cloth and goes out to the cellar. On the way he always meets some friends who accompany him and often several go together who partake of the food in the knapsacks and the wine in the cellar. Many an evening is spent thus.

Many times it happens that a birthday, nameday or an important guest arrives and then a larger cellar gathering is prepared. The village notables, and neighbour wine growers are invited. The host himself prepares the stsew or fish paprikás.

In the autumn mutton stew is fashionable, in the winter fish paprikás or shod and whiting fried in lard, or fish stew are popular.

Naturally the housewife has something to say in this matter but she does not appear at the gathering. She sends down with the maid some delicious flead cakes of her own making.

The mutton stew is prepared in a glazed pot. No other pot will do. The lard, an abundant supply of chopped onion, meat cut into squares and red pepper are put in the pot over an open fire. All cellars have an open fire, and the guests watch the cooking procedure while drinking the strong Balaton wine as an appetiser.

A cellar gathering is always a very gay affair, the guests joke and perhaps begin to sing some old songs and it is dawn before they realize that it is time to disperse.

As this is the only amusement and recreation the country man has, it is still in existence and will remain until there are cellars left in which to meet.

## HUNGARIAN FOLK CUSTOMS OF THE YEAR.

The interesting variety of Hungarian cooking specialties gathered together in this little book for the reader's information prompts us to add Hungarian folk customs of the year in our foreword. As there are many holidays and festivals, so there are many different customs, new colours, and variety of dishes in the Hungarian land, and Hungarian village. On the various holidays the special dishes and foods have different roles.

The new year is celebrated by a toast. Old wines and various whisks are served for the guests. It is a very beautiful custom on Jan. 6. („*Vízkereszt*” Day) *Epiphany* in memory of the three kings in the New Testament who visited the child Christ, that the young men of the village go from house to house reciting verses and asking God's blessing on the homes they enter.

On February second „*Gyertyaszentelő Boldogosszony*” day, new candles are lit to drive away the dark spirits of winter.

March 12, St. Gergely's Day, the children's „*Gergely*” walk is an interesting custom. The little boys walk from house to house and in Hungarian and Latin mixture of verse form sing, requesting eggs and bacon. Zoltán Kodály, the famous Hungarian composer gathered material for his compositions from these songs. This is in memory of olden times when students practiced this custom. They drive the animals out for the first time into the spring air over burning branches to cure them of all winter ills.

During the *Easter* holidays there are many customs handed down for generations which are still practiced. Easter Monday the young men sprinkle the girls at the well.



on Tuesday the girls return the showering. The sprinkling symbolizes the productive power of water. Gaily colored Easter eggs symbolize the beginning of new life. Of the Easter feasts we shall speak in separate article.



May first, at midnight the young man erects a „May pole” in his beloved’s yard. The May pole is a slim young tree whose branches are removed except for the top of the tree, which is decorated with paper ribbons.

At *Pentecost* in some places a „Pentecost” king and queen are chosen. The pentecost songs are famous for their rich melody and interesting verse.

Zoltán Kodály’s composition of one of these pentecost song-cycles is a jewel of the Hungarian children’s choral literature.

The summer season’s famous holiday is „St. Stephen’s Day”. At night, fires are lit and the girls jump over these fires in loud merriment. While one jumps, the rest of the girls standing in a ring shout out the secret lover’s name.

If the jump is successful the two young people will marry in that year.

June 29th Péter-Paul's Day the harvest begins in general. The end of the harvest is celebrated by a large harvest festival. The Hungarian language often uses the word „life” for *wheat*, this descriptive word reveals that we are an agricultural land where the wheat itself means life and life possibility. At the harvest celebration the land owner receives a crown, woven from golden coloured wheat sheaved by the harvesters. He in turn invites them to celebrate with him and after the tiring hard labour there is dancing till dawn.

In the autumn the harvest festivals bring much joy and merry-making. On St. Martin's Day, Nov. 11. geese are killed and they put the breast-bone of the geese in the window; if it turns white, snow is promised.

During the Sundays of the Advent the girls and women of the village wear black dresses to church.

Dec. 13. Luca Day, the young people wear masks and go in masquerade from house to house singing. On this day they begin to carve the „Luca chair”, every day carving on it until Christmas Eve. Every part of it is carved from different kinds of wood. They take the chair with them to the midnight mass on Christmas Eve. After the service, they stand on the chair, close their eyes and according to tradition, they are supposed to recognize the features and character of their future bride or groom.

Nov. 30, Andrew's Day they melt ore and from the figure's shadow cast on the wall, they foretell the future.

On the Christmas vigil they spread the finest white tablecloth and place freshly baked bread upon it: „the bread

of Little Jesus", so that one should find something there and not go hungry. Children bearing a miniature Bethlehem go from house to house singing. They make the little Bethlehem from carboard and decorate it with various colours. The wise men, and the cut out animals are illuminated by a candle placed within. The boys dressed as shepherds greet the birth of Christ by the ringing of bells, the swishing of whips and the blowing of horns through the village.

### WEDDING CUSTOMS.

In certain parts of our country as in *Kalocsa*, the ancient tradition of holding the wedding ceremony at the



home of both the groom and bride is still practiced. The larger ceremony is always held at the bridegroom's home. In the morning the suitors and *Bestman* go to the bride's house and quote verses to win the bride. Someone is appointed to give away the bride, usually a witty man is chosen, and he answers, also in verse, but in such a clever way, that for hours the suitors must recite in an effort to get a favourable answer. This half humorous, half serious cere-

mony sometimes lasts for hours. Then they begin to dress the bride — which is a slow process and meanwhile the men drink and dance in the courtyard. The ceremony is held at noon. The Bestman leads the procession with a flowered rod in his hand and cake, wine and apples for the priest.

There were times when as many as 150—200 families were invited to the marriage. Entire households appeared, which meant at least 300—400 people. Whole calves, pigs and cattle were killed and as many hens, as there were families present. It was a custom for each family, to bring a hen, 10—12 eggs, 6—8 pounds of flour and a cake.

Usually so much food was brought together, that the young couple could live on the food left over for weeks and even the village poor could partake.

The feast always began with soup. Fowl and beef is cooked with bones. The cooked fowl is served with tomato sauce or a sour sauce. After this dish little cakes are served which are prepared from fatty, sweet dough. This is followed by either veal or beef stew with rice, followed by fowl and veal cutlet fried. The third course is cabbage in which a ham is cooked. The ham is sliced at the table to the joy of the marriage guests. In some country places the last course consists of white or poppy-seed cake, which is served with milk and coffee. The major dish is the toasted almond layer cake, upon which a Bethlehem manger lies and which is placed before the bride. The courses are served by the young men and the Bestman who recites a verse at each course.

After dinner there is dancing while the bride packs her trousseau. She leaves with the guests for the groom's home



amid great tears and crying. At the bridegroom's home the eating, drinking and merry making continues.

The marriage ceremony of course differs in every locality, as the thousand year old tradition is brought down from generation to generation.

The „Matyó” — people of *Mezőkövesd* — also have very interesting and unique wedding customs.

On Sundays the attractive girls of the village who are of marriageable age, gather in the public square. Slowly swinging they walk in a ring, singing. Their richly decorated, colorfully embroidered, beautiful dresses make a picturesque sight. Is it any wonder that the marriageable young men's gaze lingers on one or another of the girls?

It is an old custom in general, that the young lass or lad marry only a girl or boy living in the neighbouring street. The two mothers-in-law arrange the match.

— „My daughter is much too poor for your rich son” says the girl's mother.

— „It doesn't matter, dear; beauty is of real value” too answers the lad's mother.

And when the time comes that the young man is allowed to visit the girl's house, he comes with a company of friends, towards evening, and knocks at the girl's window asking for a match. If the girl at the window presents him with a box of matches, it means that she is glad to welcome him.

The engagement lasts two to three months. During this time the young people are not allowed to appear together in the street, and the bridegroom is only allowed to go under his bride's window in the evening.

Before the wedding, the parents of the bride and bride-



maids make a great pretence of crying and bereavement. This is a form of „etiquette” even if the marriage promises to be very happy. When the couple return from the church ceremony, the groom’s mother offers the bride a piece of sugar, saying:

— May your life be as sweet in this house my dear daughter-in-law! —

Now begins the bridal dance. Everyone pays for the privilege of dancing with the bride. The one who pays most, dances first with the bride. Finally the groom seizes his bride from the others and „kidnaps” her. The rest depends on the cleverness of the groom.

In the town of Bába (Tolna County) there is an interesting wedding-dance. The girls place bottles on their heads and the lads place one on the floor and dance around it very skilfully.

In Öcsény (County of Sárköz) a cook’s dance is popular. The women who have cooked and baked for the wedding, line up and dance to the rhythm of drumming with wooden ladles on large pots and pans.

An hour from Budapest in the village *Boldog* (Pest County) at weddings a „bridal cake of happiness” is baked, which is 1½—2 meters long. It is prepared from the finest flour. On top, this enormous cake is decorated with coloured ginger-bread figures.

## EASTER CUSTOMS.

In country villages where ancient Hungarian customs and traditions are still kept, from Shrove Tuesday till after the Easter Sunday church Mass, neither meat nor fatty foods are eaten. During this period only vegetables, egg and milk

dishes are served. There are certain days on which for generations almost all families eat the same kind of food. For example on „Green Thursday” spinach with poached eggs is served and on Good Friday sour egg soup and poppy seed cake. While on Saturday of the Holy Week dinner is meagre, because during Lent abstinence is a virtue. After the Resurrec-



tion in many places a large supper is prepared but the truly religious man eats for the first time after Lent at the Sunday mass, when sacred meat is offered. The sacred foods (ham, bread, eggs, cake, salt — a little of each) are packed in a white cloth on Easter morning and are blessed at the altar during first Mass.

Easter Sunday dinner is a big meal. Hen and beef soup, fowl meat with tomato sauce and potatoes, stuffed cabbage with ham, fried lamb-chops with onion and potato salad, strudel and good wines are served.

On Easter Sunday morning the young men of the village go from house to house and sprinkle the girls with perfumed water receiving beautifully painted eggs in return.

## THE HUNGARIAN COUNTRY.

We have given you a short summary of the specialities of the Hungarian land and life; now we wish to introduce you in brief to the Hungarian country, and the interesting things one ought to know about country life. Do not leave Hungary having only seen her magnificent capital, Budapest; visit the country too, travel about the land here and there. You will leave with unforgettable memories stored away for a whole lifetime.

If one comes to Budapest from Vienna, especially by automobile, the highway runs along the wide ribbon-like majestic Danube river almost the entire journey. One of the loveliest spots along the road, bordered by cherry trees, is Esztergom. It lies along the main road, but one can reach it easily by a little detour. Esztergom is the ancient seat of the Archbishop. Its Cathedral is the largest church of Hungary, built upon a mountain top above the Danubian Valley. For the first opening ceremony of this beautiful church, Francis Liszt, the world famous Hungarian composer wrote one of his greatest masterpieces: the Esztergom Mass in 1856. Do not fail to visit the Esztergom ruins while there.

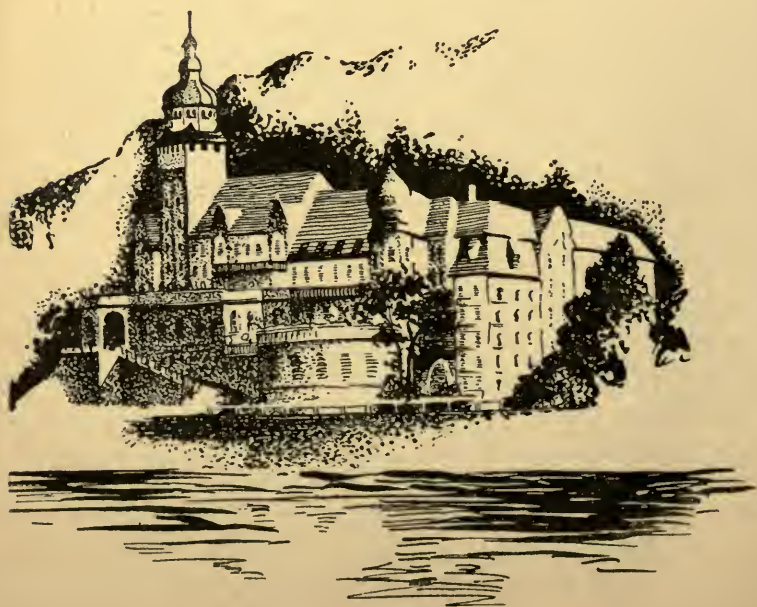
Not far from Esztergom is Visegrád, where the river cuts a way for itself through the steep mountains. In Visegrád are the ruins of the ancient castle of King Mátyás, a monument of Hungarian Renaissance. On a smaller hill stands the tower of King Solomon. This lovely region is reminiscent of the most beautiful era in Hungarian history.

East of Budapest lies the *Mátra* mountain region, on its highest mountain, *Kékes* (1010 m.) there is the Kékes-Hotel, built recently with every modern convenience. The

view is lovely from this elevation. One can see the great Hungarian plain and the High Tatra to the north. Kékes is the center of winter sports. It has two skiing fields. Not far is *Parád*, famous for its thermal and arsin bath and cures.

It is worthwhile visiting the little villages at the foot of these mountains to study their folk customs and costumes. In the village of *Boldog* (near to Hatvan, one and a half hours distance from Budapest) the Sunday morning church procession at 10 a. m. is so picturesque, that one must take photographs or make films of this scene. At the foot of the *Gyöngyöspata* and *Buják*, at the foot the Máttra, are also full of colour, and interesting sights.

Going further on we come to *Mezőkövesd*. (2½ hours from Budapest), the birthplace of Matyó embroideries. At the 9—10 Mass and 3 p. m. Littany, the whole town lines up





in picturesque and richly coloured national dresses. It is an unique sight in Europe.

In the *Bükk* mountains, near Miskolc is *Lillafüred*. Beside a romantic lake stands the *Palota-Hotel*, built in the style of a Hungarian hunting lodge. It is the favorite resort of foreign visitors who gather here to shoot, swim or take part in other recreations.

From Miskolc going towards the Hungarian border, we reach the *Tokay mountains*. Its wide and large peak can be seen from far. At the fork of the rivers Tisza and Bodrog, standing out from the valley are the gigantic vineyards which produce „the king of wines and the wine of kings”.

The other famous vineyard centers of the Tokay region are: the *Mád*, *Tallya*, *Monok*, (— with the birthplace of *Kossuth*), *Sárospatak*, the ancient town of the Protestant college, with English dormitories and lastly *Sátoraljaújhely*, the present — Hungary's border city.

In the Great Hungarian Plain, so romantically described by our famous poet Petőfi in his poems, stands *Debrecen*, the „Calvinist Rome”. Near to Debrecen is the famous „*Hortobágy*” plain where horses and cattle are raised.

The Tisza plain's greaest city is *Szeged*. In the open „Dom” Square, before the magnificent „Fogadalmi” church, open-air plays are presented each summer. *Kecskemét* is the home of peaches. *Bugac*, not far from Kecskemét, is also famous for horse and cattle raising.

We can see beautiful national dresses in *Kalocsa*, *Szekszárd*, (the Center of *Sárvíz*, famous for embroideries), *Öcsény* and *Decs*. Across the Danube the most beautiful region is the Balaton with the Bakony mountains. Beautiful old cities across the Danube are: Pécs, Veszprém, Székesfehérvár, Győr, Sopron and Kőszeg.



From village to village we can discover new characteristics, curiosities, new colours of which Petőfi wrote with every right „If the world is God's hat our land is the bouquet upon it”.

## THE HUNGARIAN FRUIT LEADS IN VITAMIN CONTENT!

This is not an advertising slogan, Hungarian fruit leads in vitamin content. In a few years the whole world will know this slogan.



The vitamin content of the Hungarian fruits achieves the result that where it is not missing from the table, the health of individuals is in order and the body awaits any attack of illness well prepared.

The apples from the upper Tisza region, the peaches of Kecskmét, the juicy Tokay grapes of Zemplén County, the melons of Heves and Szabolcs counties, and the pears; the vegetables, the tomatoes and green peppers prolong life. Grape-cures are advised by famous specialists for anaemic children.

## HUNGARIAN TOBACCO.

The Hungarian soil produces an excellent quality of tobacco. The rich black humus of the Hungarian Plain is very well suited for tobacco growing. Particularly fine tobacco is produced in the county Heves.

The crowning success of a good supper is carefully selected cigars and cigarettes, satisfying, if possible, everyone's taste in tobacco.



At one time, long ago, when women dared only smoke in private, smoking was not an important problem to them and they could not understand why it was such a necessity for men to have to go the smoking room after supper. To day it is different, because the hostess herself smokes and is able to appreciate a good cigarette, moreover, she understands the importance of smoking after meals, and not only the importance but the necessity of crowning a delicious dinner or supper with a fine cigar or cigarette.

Often one hears: „The only reason this meal tastes so good is that I know I can light a cigarette afterwards.” Perhaps for those who do not smoke it seems a little humorous when we say that it gives the hostess a serious task to choose cigars and cigaretttes suitable to every guest's taste. Many times it happens that no money is spared to serve an excellent

meal but the host or hostess forget about after dinner and offer the cigars and cigarettes to which they are accustomed at home. They forget that a good host must provide cigars cigarettes of various kinds because there are, as many smokers as there are tastes in tobacco. We do not mean to say that women in general prefer the fine, thin little „Dames” while the men’s choice is a good „Regalia Media”, or „Royales” cigar — and for our foreign visitor’s tastes we offer the slightly scented „Darling”. We are listing these, and throwing light on this subject only because we want to stress the importance of keeping good cigars and cigarettes for the guests.

We do not believe there is anything more unpleasant and embarrassing for the hostess who has done her best to entertain her guests, than to see one or two guests take out their own cigars and cigarettes in secret. Therefore it is important for the good host to keep several kinds of tobacco at home.

THE ST. STEPHEN’S WEEK WITH. ST. STEPHEN’S  
DAY, (AUG. 20) THE GREATEST ANNUAL FESTI-  
VAL OF THE WORLD FAMED „PEARLY BOUQUET  
(GYÖNGYÖS BOKRÉTA)

Budapest, a great, modern metropolis, world famed also as the City of Medicinal Springs and Mineral-Baths, provides a Western frame for the setting of the traditional, richly-coloured, Oriental pomp displayed by the Hungarian nation in its annual celebration of the memory of its first king; and this national Hungarian Festival, with the meeting of West and East, the blending of reality with the world of dreams profoundly touches all beholders, and remains also indelibly impressed on the memory of our foreign visitors.

The Festivals, beginning on August 14, culminate on St. Stephen's Day, the 20th of August, in the great Church Procession, the most sublime occasion on which devout Hungarians from every part of the country flock to Budapest, to manifest their gratitude and devotion in the presence of the Right Hand of St. Stephen's, the Sacred Relic which has been preserved intact for upwards of a thousand years; that Holy Right Hand which, in life, lavished so many blessings



on the nation under its rule. On St. Stephen's Day, in the fore-noon, the Sacred Relic, enclosed in its reliquary of glass and gold, is taken from its jealously guarded sanctuary in the Royal Palace, to be borne in solemn procession to the Coronation Church. At the head of the Procession is the Regent of Hungary; then follow the Church dignitaires in their ornate robes, the military and civic notabilities, resplendent in the traditional Hungarian gala-dress, with its wealth of precious stones and fine goldsmith's work; then come the groups of Hungarian peasants, in their infinite variety of bright and gorgeous folk costumes, testifying that heart and soul, in love for their native land. Towards noon, the sublime ecclesiastical festivals come to an end, and then



supervenes, to the far-ringing strains of military music, the ceremonies of the Changing of the Palace Guard in the Buda Fortress and the changing of the Guard of the National Flag on Liberty Square (Szabadság-tér), while in the early afternoon numerous interesting events of a lighter character await the throng of citizens and visitors in Budapest. In the evening the festive throngs proceed to the Danube, where, from the decks of the promenading steamers, or from the Danube-shores, or from the restaurant-terraces on the Danube promenade, they feast their gaze on the Budapest Danube-panorama, transformed into a veritable fairy-land by the St. Stephen Day illuminations, and delight, till late at night, in the marvellous display of fireworks soaring above the massive, romantic cliffs of Mount St. Gellért.

An attraction of peculiar interest during the St. Stephen Festival-Werk in Budapest is the famous Hungarian Folk-Costume Revue, presented daily, beginning from August 14, in the City Theatre (Városi Színház), under the title of „The Pearly Bouquet” („Gyöngyös Bokréta”).

The Pearly Bouquet („Gyöngyös Bokréta”) is a fragrant bunch of those simple, bright-coloured flowers, characteristic of the Hungarian prairie lands; a choice collection of sweetly-melancholy melodies, of old, rhythmic Hungarian dances, of gorgeous folk-costumes, and of Hungarian folk-customs which have survived through a history of a thousand years. The Pearly Boquet is a Festival Play, frequented from year to year by the cream of the Hungarian people, who come from every part of the country to bear testimony to their ancient, Eastern origin. Hither come the horseherdsmen (csikós) and the cow-herds (gulyás) from the Hungarian Plain, the land of the mirage; the shepherds from the



green pastures and from the slopes of the forest-clad mountains; and groups of stalwart youths and smiling maidens come from many a Hungarian hamlet, where still prevail those old Hungarian customs which have acquired world-wide celebrity.

The Pearly Bouquet is a Festival Play and, as such, an acclaimed success. In this play the Hungarian peasant-folk have their roles and present the Hungarian soul itself to crowded houses of Hungarians and of foreign visitors, who greet the performance with delight and ecstatic applause. The curtain rises on a stage flooded with light. We hear the plaintive violins, the reverberating cymbals, the clear-ringing clarionets; and then, to the passionate strains of the Hungarian gipsy-orchestra, are displayed the Hungarians dances, in all their exquisite charm and variety; now slow and stately, now fast and furious; the *csárdás*, the dreamy *Kállai* couple-dance, the *mártogatós* and *ugratós* (dipping and skipping-dances). Bright and hilarious are the dances of the swiftly revolving couples, while the thrilling solo-dances of the men reflect the earnestness, dignity and resolution of the Hungarian character. You must see the *toborzó* (recruiting-dance), the *csapásolás* (trapping-dance), the *sapka* (cap-dance), and the *kampós*, the shepherd's-crook dance. All these must be seen, and others, too numerous to mention. You must see and hear the horse-herdsmen, cow-herds and shepherds from the taverns of the Plain, carousing in true Hungarian fashion, see the mystic midsummer dance of the maidens around the St. Ivan fire, and hear the choirs of village children and youthful peasants; see the bride-wooing and peasant-wedding, and the typical Hungarian harvest festival on the wheatlands of the Great Plain.

Together with the performance of the Pearly Bouquet

there will be shown to those interested, at a brilliantly colourful exhibition and fair, a selection of the finest specimens of Hungarian peasant art.

### LAKE BALATON.

Having introduced the finest Hungarian fish, the perch-pike, we are prompted to say something about its place of origin: Lake *Balaton*. The Balaton is one of Europe's largest lakes. The temperature of the water in July is 23° C. In the



winter the ice is sometimes as much as 1.5 meters thick and lasts for as long as three months.

The climate of the Balaton region is warm and mild. The sky is sparkling blue, mostly clear. If swift storms sweep across the water the sight is beautiful but boats are put to a severe test.

Sunset on the lake is one of the most magnificent natural pictures, never to be forgotten. The colour of the water changes from hour to hour, and at sunset it is glorious when all the colours of the rainbow are reflected on the water.

On the southern shore the water is shallow, one can walk 100–200 yards until it sweeps overhead. On the north-

ern shore, bordered by mountains — (Badacsony, Tihany and Balatonfüred are on this part of the lake) — the water is deep.

The Balaton is a favourite resort in winter and summer. Especially yachting is pursued here. In winter „sleigh yachting”, „fakutyázás” (sleighs which are driven by two nailed sticks) and skating are popular on middle Europe's „largest skating rink”.

Of the more famous and well-known summer resorts we mention *Balatonfüred* the Mecca of people afflicted with heart disease, *Balatonalmádi* the middle class's most elegant and gay resort, *Balatonföldvár* the summer resort of exclusive aristocracy. The popular bathing beach and casino of *Siófok*, and the historical past and sport life of *Tihany* are worthy of mention.

Siófok is 115 km., Balatonfüred 156 km. from Budapest. During the season fast autobuses run between Budapest and these two summer resorts. They can also be reached by automobile on fine highways.

If you have come as far as Budapest visit the Balaton region too.

## HUNGARIAN WINES

We need not draw your attention to the world-wide fame of the Hungarian wines. In every land they know and praise the Hungarian wines, especially Tokay. But it is not only Tokay which is famous among Hungarian wines. Hungary has seventeen wine districts, each one producing a particular speciality. The character of the wine

varies according to the region in which it grows depending on the quality and mixture of the soil and the climatic conditions of the particular region.

The best-liked Hungarian wines are the following:

*White wines:* Inárcsi, Badacsonyi, Kéknyelű.

(Light wines)) Somlói, Debrői, Hárslevelű, Lányka.

(Medium strong wines) Tokaji, Szamorodni, Tokaji Máslás, Tokaji aszu.

*Red wines:* Villányi, Nemes Kadarka, Dukcsárdi Kadarka, Szekszárdi, Egri bikavér.



Of the stronger wines we mention the wine and fruit distillates. Of the latter, Kecskemét „Barack Pálinka” (peach brandy) apricot leads. King Edward VIII made this drink very popular on his two visits to Hungary, as the Prince of Wales.

We mention here the Hungarian dark and light beers



which can compete with even the best foreign beers. The favourite Hungarian mineral waters are: „Harmatvíz”, „Kristályvíz”, „Margitvíz” and „Kénes parádi víz”.

The history of Hungarian culture dates back to 1700 A. D. It is an historical fact that Probus, the Roman Emperor, founded grape and wine culture in the province once known as Pannonia a region across the Danube. The soldiers who settled there planted vineyards along the hill sides. In the fourth century A. D. one could frequently find grape ornaments and decorations on the tomb stones of Pannonia.

But the world-wide fame of Hungarian wines really only started in 1560, when vineyards were planted in the Tokay mountains. And as the fame of the Tokay wine grows, they try to imitate the king of wines with more or less success. To guard against imitations the genuine Tokay wine bottles are marked with a seal.

The Tokay wine is a veritable medical wine and it is listed among the drugs in the official Hungarian drug manuals. This wine consists of certain matter which acts as a strengthener, therefore it partly prevents sickness and partly acts as a stimulant and strengthener in cases where the body has become weak through illness. Owing to its high grape-sugar content it has a good effect on functions of the heart; it is generally known that in cases of a weak heart grape sugar injections are given.

The Hungarian vintage usually starts in October — in the Tokay mountains it starts after the fifteenth of October and lasts sometimes till the middle of November. The late harvest (depending on a dry, sunny autumn) yields the vine with the greatest sugar content.

Upon the chosen and gathered aromatic „aszú” grapes fresh Tokay juice is poured, and this juice dissolves and ex-



tracts from the aszu the rich sugar content. This is how the Tokay aszu is prepared, and its value depends on how many aszu grapes are put into one barrel (135 liters) of Tokay juice. We can differentiate between 1—5 barrel aszu wines. The wine with even more „aszu” content is very rare and is called „aszu essence.”

The French king, Louis XV. offered Madame Pompadour Tokay aszu wine remarking that „this is the king of wines, and the wine of Kings”. The thrifty Napoleon III, paid 10,000 francs for 200 bottles of Tokay wine. Maria Theresa sent Pope Benedict XIV. Tokay wine as gift and Francis Joseph sent Queen Victoria several bottles on the occasion of the Diamand Jubilee.

In America recently they discovered that the delicious flavor of the Tokay wine gives an unimaginable pleasant and piquant taste to cocktails.

At the vintage in the Balaton region the people of the whole village help the farmers. The harvest gathers together the young folk and more than once two hearts start out from these gay harvest days towards marriage... At the close of the vintage harvesters take large decorated bunches of grapes to the owner of the estate which he hangs up in his rooms. This is similar to the autumn festivals and is a fit ending to the gay and happy harvest.

To the Hungarian spirit and good wine belongs the famous gypsy music. The gypsy music in its particular way interprets Hungarian folksongs, new and old dances, slow parlando — rubato, „hallgatók”. The talent of the gypsy musicians is inherited and polished through generations; veritable gypsy dynasties exist in our country which has given famous violinists to the Hungarian music.

## HUNGARIAN EMBROIDERY.

The textile art, embroidery and lace stands on a high place in Hungary. The ancient culture of the traditional homecraft is the reason this is so. The Hungarian peasant women's artistic sense, gift of creating, and skill of handling material, is really remarkable. The designs in the woven and embroidered materials are their own creation drawn on the goods or made without drawings at all. There is an imagination for colour, excellent proportion and good style in their works of art. The style varies from place to place so that an expert readily recognizes the region, an embroidery originates from.

Of the embroideries the Sárköz and Búzsák (Turkish ornamentation) stand out — the Kalocsa and world-wide known *Mezőkövesd*, *Matyó* work. Embroidery bought at the place where it is made remains an everlasting memory.

Carpet weaving also plays an important part in Hungarian textile art. But the lace of Halas is even more famous.

In Kiskunhalas they erected government-lace-house, where there is a great variety of feather light, exquisite laces.

## HUNGARIAN JEWELRY INDUSTRY.

Hungary's jewelry industry is several hundred years old. Already at the time of King Mátyás (1458—1490) it was famous; and written records and precious pieces of jewelry witness to this fact.

The work of goldsmiths and silversmiths in the 17<sup>th</sup> and 18<sup>th</sup> century were much admired at great exhibitions and art collectors favor these beautiful works of fine craft. It is no wonder, since these useful and decorative pieces combined the rich ornament and form of Hungarian fine arts with the practical methods of western craft.

In the 16<sup>th</sup> and 17<sup>th</sup> centuries gold craft became great through the generosity, taste and love of pomp of the aristocracy. Jewellers in those times made beautiful richly decorated spurs, swords, chains, belts, bracelets, rings, ear-rings and bag decorations. In many noble families today there are goblets and exquisitely decorated cups that been handed down from olden days. .

The „Díszmagyar”, — the richest and most beautiful national costume worn, has decorations of buttons made by lace drills with intricate technique, and other jewel ornaments and silver decorations which are in remarkable accord with the color of the dress, and its embroidery.

It has become fashionable to use these old buttons from the costumes for cuff buttons. From the jewelry and cape-chains they have made clips and dress pins.

The favorite motive of the Hungarian silver and gold-craft is the folk ornamentation which reminds us of the decorative technique of the once Asiatic olden country.

Do not leave Hungary before taking with you some article of jewelry as a remembrance of the beautiful, tasteful Hungarian craft.

## SHOOTING IN HUNGARY.

We can say with every right about Hungary that it is the paradise of shooting. Her richness in both small and large game places her in the first rank in Europe, and this is proved by many Hungarian world records.

In latter years innumerable foreigners have visited the country to take part in her unique shoots.

Partridge shooting begins in August. This affords as good shooting as of pheasants, even better

in September and October when it is more difficult to shoot partridges. The partridge which has been disturbed and driven several times flies with great speed. In some regions there are so many partridges that a good shot can get as many as 100 brace in a day. While a shooting party of four or five can reach a bag of 3—4000.



Pheasant shooting is particularly popular among the English since the Hungarian pheasant is stronger and more tenacious than its western relations — and what is more important to sportsmen, flies with greater speed.

At well arranged shoots in the winter season, shooting the high-flying pheasant cock affords the greatest pleasure. For one who has taken part in the pheasant shooting on the Hungarian Plains, it is a never-to-be-forgotten sight to watch a bunch of about 100 birds flying at once.

The host sees to it that only the high flying cocks should receive the shots.

The result of a day's shooting, if well arranged reaches the bag of 2—3000 pheasants.



Hungary's position in wild fowl shooting is also the first in Europe. The great Hungarian plain Hortobágy (160.000 acres) affords an unusual shooting ground for foreign visitors. In the spring and autumn millions of wild fowl sweep down on the plain. On favorable days a good shot can get 100—150 wild geese on a morning or evening flight. It is an unforgettable sight for the shot to watch from his hiding place thousands and thousands of a mixed variety of wild geese flying overhead.

This shooting is unusual because it is free of mosquito and malaria. At the same time the Hortobágy Inn affords excellent comfort and service where even bath rooms are not lacking. Besides the Hortobágy there are other fine wild fowl shooting grounds 40 minute's drive by car from the capital.

Hare shooting yields many thousand game per day.

The excellence of game opportunities, roe and deer is proved by Hungary's world record. The forest are crossed by trails and there are hunting lodges for the hunter's comfort.

Wild boar shoots are also remarkable; 30—40 head can be bagged in a day, some weighing several hundred pounds.

From all this it is evident that Hungary is the ideal sportsman's country of Europe where with the exception of bears and chamois all of Europe's game can be found.

Hungary through her geographic position is the last reserve of wild game in Europe owing to her large forests and fields, far from the noise of cities, railroads and high ways it affords a sure place of safety for the small and big game.

Since in latter years great interest has been shown in shooting, Hungary has been able to afford greater



comfort to the foreign visitors. Shooting offices have been established to arrange and give information about shooting and hunting to the smallest detail. Such offices are; the „Sporttours Limited”, Budapest, V., Wurm-utca 3. and „Hubertus”, Budapest, V., Dorottya-utca 7., which give every information desired.



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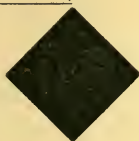
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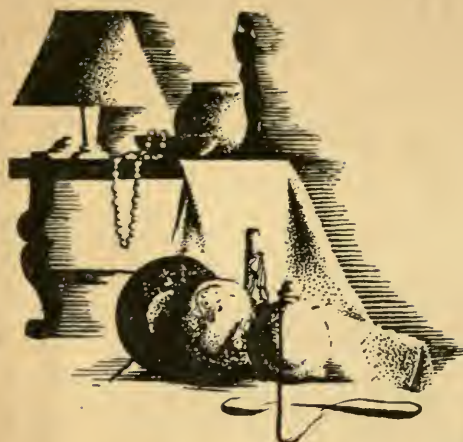
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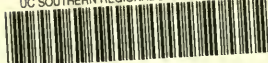
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